

What is claimed is:

1. A pressure fryer comprising:

an oil vat for containing cooking oil;

a heating means for heating the oil vat;

a lid which is capable of closing the oil vat when the heating means is operated;

a pressure releasing means for releasing pressure in the oil vat, and

a controlling means for controlling the operation of the heating means and the pressure releasing means,

wherein the controlling means operates the heating means according to a predetermined cooking timer and the pressure in the oil vat is released by the pressure releasing means when the cooking timer finishes,

wherein a pressure detecting means is provided for detecting the pressure in the oil vat and the controlling means is a means for judging the termination of cooking when lowered pressure in the oil vat is detected by the pressure detecting means after the cooking timer finishes.

2. A pressure fryer as claimed in claim 1, wherein the pressure detecting means is a pressure switch which is turned ON at set pressure, and the controlling means is a means for detecting lowered pressure by receiving an OFF signal of the pressure switch.

3. A pressure fryer as claimed in claim 2, wherein the pressure detecting means includes another pressure switch which is turned ON when pressure becomes higher than the set pressure, and the controlling means starts the cooking timer when it receives the ON signal of the pressure switch.

4. A pressure fryer as claimed in claim 1, wherein the pressure detecting means is a pressure sensor which detects pressure changes and the controlling means detects lowered pressure by receiving a detected signal of the pressure sensor.